



ZWEIGELT 2022

STEININGER

Origin:	Austria, Niederösterreich
Quality grade:	Österreichischer Qualitätswein
Varietal:	Zweigelt 25 years
Soil:	primary rock loess clay earth

Cellar

Harvest:	handpicked end/october
Mash Fermentation:	squashed Stems: 0 % acacia barrel 2000 L used barrel 6 - 8 week(s)
Maturing:	acacia barrel 2000 L used barrel 12 month(s)
Bottling:	screw cap

Data

Wine Type:	Still wine red dry
Alcohol:	13.5 %
Residual Sugar:	1.4 g/l
Acid:	5.3 g/l
Certificates:	Sustainable Austria
Allergens:	sulfites
Drinking Temperature:	8 - 12 °C
Aging Potential:	7 years
Optimum Drinking Year:	2023 - 2030

Wine Description

Deep ruby with violet hues, showing aromas of cherries and red berries, complemented by delicate notes of nougat, chocolate, and subtle spice. On the palate juicy and rounded, with soft tannins and a harmonious structure. An approachable, fruit-driven Zweigelt with a smooth, easy-drinking character. Best enjoyed slightly chilled.

Food Pairing

A harmonious match for red meat, grilled dishes, and steak. Also pairs very well with aged cheese or dark chocolate.



NACHHALTIG AUSTRIA

